

ETHICS OF TIPPING.

Progress of an Abuse That is Gradually Hardening into a System.

Tipping, which has hardened into a system in most of the Atlantic seaboard cities, and perhaps in all large towns of this country, is born of the presence in the United States of professional foreign born waiters. The race of professional waiters in Europe is largely native to three or four small countries bordering the great nations, and speaking several tongues. Switzerland and the duchy of Luxembourg contribute most to the corps of professional waiters. The men speak several tongues, usually French and German, Dutch or Italian, and sometimes all four. A few add to the language which they have learned at home in childhood a smattering of English, and thus equipped these men go from one end of Europe to the other.

You find great numbers of them in Paris, some in London, many in Vienna, thousands in St. Petersburg, and a few in all the cities big or little, frequented by tourists. Some of them turn translators and you may see their signs all over Paris. They undertake to translate almost anything from any of half a dozen European languages. In this capacity they are wretchedly paid, and only a very proud man or a very poor waiter would consent to the latter's employment for that of a translator.

Many of these polyglot waiters have come to the United States, and they have brought with them their notion as to their natural right to receive tips. A naturalized American, uneducated in the ways of fashionable restaurants at home and abroad, can not easily understand the attitude of the professional waiter toward the tip. Tipper and tipped in Europe view the tip in a different fashion from that of the un-Europeanized American.

Somebody has said that it is safe to tip any Briton below the dignity of a bishop, but an American traveling in England found that it was as well to draw the line as low as a dean. Mistaking one of the latter dignitaries for something less than he was the American fumbled for a shilling after having received some courtesies at his hands, but paused when he saw his guide's face flush, and took the hastily proffered advice to put his coin in the poor box.

The colored waiter unspooled by contact with great cities or summer resorts accepts a tip with a gratitude that makes the donor feel that it is more blessed to give than to receive. The European waiter's attitude toward the tip is as much beyond that of the unspooled colored man as the hovering tenderness, the respectful yet sympathetic and half familiar interest of the latter toward the person he serves is beyond the compass of the professional European waiter. The latter receives a tip as his simple due, the other accepts it as a gracious act of generosity.

The Parisian waiter especially regards the tip as a right. He not only knows exactly what to expect, but he does not hesitate to remind a guest who scants his share that something is yet due. The iron rule of Paris is one sou to the franc, or five per cent. of the price charged for the meal. In some fashionable restaurants there is a minimum of one franc, but in ordinary restaurants the waiter who serves a two-franc dinner expects two sou and no more. In some English inns the custom has gone beyond this; the guest finds upon his bill a charge of five per cent. for "service," and is still expected to tip the waiter.

These details are slowly taking form in Philadelphia, New York, Boston, Chicago and a few other cities. Time was when a malignant waiter went unfeared, but now the fee has become so much a hard and fast rule that any neglect not serious enough to justify an appeal to the head waiter is entirely overlooked. The minimum fee is higher in American cities than elsewhere, perhaps in part because all labor is better paid here than in Europe, and again because the tipping system is still something less than a matter of course here, and some persons omit the fee. The hard and fast rule of a percentage expects the waiter to fix itself upon the restaurant's books, and cities and ostentatiously large tips have disappeared or are disappearing. It has long been literally true that head waiters demand a share in the tips of their subordinates, and that all waiters are paid low wages at fashionable restaurants because they are expected to live on tips.

Woman waiters find that they receive comparatively few tips from men, just as male waiters dread the appearance of an unescorted woman in a restaurant. Gallantry makes an American hesitate to tip a woman, as he hesitates to tip his traveling bag to be carried on the shoulders of a slender girl up the steep rocky stairs of Capri. Some men who frequent restaurants where the waiters are women have hit on the scheme of tipping in a lump at Christmas, and doing it very quietly.

One feature of the tipping custom has thus far made small progress in the United States—that of leaving a gratuity under one's final plate after dinner at the house of a friend. A young man at a reception in an interior city confessed, however, that in order to be served by professional waiters hired for the occasion guests found it necessary to tip—Philadelphia Press.

HIS DUAL NATURE.

From Dignity to Dullness, From Scorn to Joy.

An obscure boarding house in this city affords one of the strongest cases of dual nature extant. Among the boarders is a man whose hair is frosted with the snows of fifty winters, more or less, whose heart bubbles over with such exuberant gaiety at times that a straight jacket might be his most fitting costume. These seasons of joy are only when he is in his cups, which he frequently is. At all other times he is staid, dignified, and forbidding in demeanor, carries himself like a department commander, and looks not on lovely women when she passes by. When under the influence of alcohol, however, the fair sex instinctively stampede at his approach. His boundless admiration for himself becomes around him. He fires rolling stanzas of Scott, Byron (especially Byron), Shelley and Shakespeare after them, as they go pelting and scurrying up the stairs away from him. He apostrophizes their eyes, hands, hair, hair, hair, jewelry and shoes. He goes bellowing his love for them, individually and collectively, up and down the halls, and only the landlady, who has had a ten-

der care for him these twenty years, can quell him. She comes forth and admonishes him as only a landlady can. She has her protective rights. This world-weary old woman has had him completely under her thumb hitherto, but lately his delicious desire to embrace the other boarders has kept her hands pretty full. Many have threatened to leave unless he is expelled. The other night he appeared upon the scene in a very emphasized condition. At his moment of entrance a lovely widow was just issuing from a remote pantry doorway, bearing aloft a glass of milk, which she usually gulps down at bedtime for complexion purposes.

"Great Scott! Behold that transcendent Hebe yonder!" was what she heard, with horror, as he lunged rapidly toward her. There was but one method of escape, and that was to face him. She turned toward him, posing the milk in her hand with projective intent, a look of cold scorn in her eyes.

"Heavens, madam, what feelings overcome me!" was his ardent exclamation. "Permit me to imprint a chaste kiss upon those ruby lips, lovely, captivating creature that you are! Oh, you are caught, caught, sweet butterfly! No getting away from your old admirer now—your coy young thing! Oh, ha, ha, ha!"

Meantime the widow, whose trembling fingers had dipped milk all over her best gown, had been saying "Sir!" in several varying tones. Getting alarmed, she now said severely: "If you dare to approach me, Mr. Black, I will certainly dash this milk right straight in your face," and she looked very mutinous.

"Proud, defiant little hussy! It would, would it? Come, I like your spirit. Give me a kiss, and we will say no more about it, lowest among women! Just repulse me, in truth! Have a care, Venus, have a care! I swear that God never made such another."

"Shut up, John," came a thundering voice from the end of the hall. It was the landlady, who now came forth like a cyclone and swept him quite out of the scene. Realizing, however, that her captive would not remain suppressed for any length of time, but would go hall prowling again, the landlady induced him to go out with her for some bivalve refreshment. When they entered the restaurant she noticed two of the homeliest specimens of womanhood she had ever seen sitting around at the tables. Upon these, however, her captive began to lavish his choicest, most extravagant praises.

"My dear Mrs. B., have you observed how many extraordinary beautiful women are collected here to-night? Never, even at a White House reception. Have I beheld such a galaxy of radiant loveliness. My soul expands in such an atmosphere. I feel a sudden desire to tell them, each and all, of my unbounded love and admiration for them, but woman's empire over me is complete. I am enthralled, and when I get enthrall'd I must certainly kiss the enthrallers."

Fearing something scandalous then and there, his landlady said bluntly: "Oh, John, forbidding your oaths in this still. If you didn't have such a firm over your eyes to-night that you can't see straight, you'd know that they are as ugly as hedge hedges, every one of them. Look at me for a change, and tell me how beautiful I am!"

But that is something he never does. She is cross-grained and she "queers" him.—N. Y. Recorder.

STRANGE STORY OF A RING.

Stolen by a Hawk and Found by a Page—A Curious Story of the Countess Ida of Tognenburg Comes Down to us from the Twelfth Century.

Sitting at a deep window-sill in one of the upper stories of her castle, on which she had placed her jewel case to dry the outside leather that had become soiled and suddenly a favorite hawk or raven darted down and seized a valuable ring in its beak and flew away with it. Fearful of communicating the loss to her stern husband, she kept it a secret to all but a few chosen domestics, who were authorized to reward anyone who might find it. A young page, unhappily not of the confidential party, picked it up at a great distance from the castle, and, showing it to another page, boasted that it was the gift of a lady. The baron heard the vain boast and desired his ring. He recognized it at once as the one presented to his wife on the day of their betrothal, and, wild with jealousy, rushed into her room, where he found her sitting at the very window from which the ring had been carried away by the bird. He never asked her a single question, but tossed out into a wooded ravine hundreds of fowls below.

The tardy truth availed not the unhappy youth whose falsehood caused the ruin of both his lady and himself, for three days afterward the innocence of both was made known by a peddler, who had seen him pick it up and had offered a price which the other refused, and now came to renew it or offer the amount originally demanded by the foolish youth. Even search was then made for the whereabouts of the unfortunate countess, who had, though much terrified, escaped death as if by a miracle, and withdrew herself into a cavern remote from the castle. There she lived for years on wild fruits, birds' eggs, and a little other food conveyed to her by an aged woman, to whom she communicated the strange story of her preservation from instant death, and for whose bounty she repaid by spinning for her after night. A favorite dog at last discovered her retreat and her husband went in great pomp to remove her to his castle, but the deeply injured Ida refused to go with her husband, and as an atonement for her suffering, escaped death as if by a miracle, and withdrew herself into a cavern remote from the castle. There she lived for years on wild fruits, birds' eggs, and a little other food conveyed to her by an aged woman, to whom she communicated the strange story of her preservation from instant death, and for whose bounty she repaid by spinning for her after night.

—St. Louis Post-Dispatch.

Until a few years ago there was not a mosquito in all Mexico. They were introduced by vessels from the United States, and have in the land of their adoption attained proportions unknown to other countries. The lowlands of Yucatan swarm with monster mosquitoes, whose bite is almost as painful as the sting of a bee. The historical Jersey mosquito sinks into insignificance besides these Titans of their kind, which are frequently as large as house flies. In neighborhoods where marshes abound it is impossible to keep stock of any kind, and during the rainy season the people wear coarse netting stretched over face and neck to keep these insects from devouring them.

DOMESTIC CONCERNS.

—Do not allow light to fall upon the face of a sleeping infant. Do not allow babies to gaze at a bright light. Do not allow children to keep their eyes too long on a near object at any one time.

—In cases of acute coryza (running at the nose) caused by hay fever, influenza and the like, charge a small plug of wool with a two per cent. solution of camphoric acid and introduce into the nostril.—Detroit Free Press.

—White cotton duck makes the nicest of all bags for soiled linen, as it is very substantial and can be so easily laundered. If ornamented with blue and red cotton, worked in Russian cross stitch, it can be made very ornamental also.

—Milk Porridge: One tablespoonful of flour, one pint of milk. Make this like custard, in a double boiler (with water in the outside one). Cook about fifteen minutes, strain, beat with an egg-beater, and add a little salt.—Demorest's Magazine.

—Tooth Powder: Ten cents' worth powdered chalk, five cents' worth orris root, five cents' worth myrrh, one teaspoonful powdered castile soap. Mix well together and is ready for use. Excellent for whitening the teeth, and hardening the gums.—Home.

—Potato Balls: Boil six large potatoes; when done, pass them through a sieve, and work into them, in a bowl, one gill of cream, and the yolks of three eggs; add a little finely-chopped parsley, and pepper, salt and nutmeg, to taste. When well mixed and smooth, take them up by teaspoonfuls, roll each into a ball, flatten it a little, and flour it slightly. Lay them all in a frying pan with plenty of melted butter; cook them slowly; when one side is done, turn them over and cook the other. Serve very hot as soon as top and bottom are nicely browned.—Housekeeper.

—Israel Cake: Take for half a pound of butter, half a pound of sugar, a good half ounce of cornstarch, three-quarters of an ounce of wheat (good weight) and three eggs. Beat the butter to a cream, add the eggs and sugar and the flour at the last. Stir half an hour. The butter ought to be rather thick. Butter a shallow sheet-iron pan, fill it with the batter, flatten it a little, and flour it slightly. Lay them all in a frying pan with plenty of melted butter; cook them slowly; when one side is done, turn them over and cook the other. Serve very hot as soon as top and bottom are nicely browned.—Housekeeper.

—To Fry Salt Pork: Cut even slices and soak over night in sour milk; in the morning rinse in warm water and drain, dip in flour until both sides of each slice are well covered, then put in a hot spider and fry slowly until well done. Another good way is, after you rinse it in the morning put in spider and fry a little on either side, then take out the slices and dip them in a batter made of beaten eggs and flour, then return it to the spider and cook well. In frying pork all the fat should be poured off and a gravy made from cream or milk; if made of the latter thicken with half a spoonful of flour wet with cold milk.—N. Y. Observer.

A LUNCHEON GOWN

Made of Striped Velling, With Lace Ornaments on Collar and Cuffs.

This winter ladies who take pleasure in entertaining will dispense their hospitality in the guise of luncheons, which have this advantage that they serve to display the beauty of table linen and service quite as effectively as a ceremonious dinner, but don't cost half as much, and are a great deal more enjoyable. The luncheon is a fact which prompts the hostess to make the affair dainty, delicate and particularly feminine—an arrangement in pink or a symphony in pale blue. Gowns should be at harmonize, at least in the exclusion of all glaring tones and striking effects. A gown suitable for such an occasion is in striped velling, the skirt being finished with a ruching and the corsage ornamented with a deep lace collar not forming part of the dress, and draped in the manner of a bolero, decorated. The wide empire belt will be among the season's novelties. It is usually gold embroidery, and the deep, tight-fitting cuffs are of the same material, meeting the very full upper sleeves at the elbow.—N. Y. Sun.

Bermuda Lilies.

The most successful amateur lily growing was done last season by a lady who has ideas of her own on arranging flowers for the window garden. A large, rather shallow tub was placed on a frame with heavy casters. The tub was filled with two inches of the top with rich earth, and soil from the woods and well-rooted stable manure with about one-fifth of clean sand. This tub was full of Bermuda-lily bulbs placed quite close together. After a thorough watering, they were set away in the dark for about three days, then brought to the light, given air, other thorough drenching and placed in the window where the sun shone nearly all day. The result was a perfect mass of the most exquisite bloom. The bulbs seemed to come on somewhat irregularly, and the flowers lasted for a long time, and the fragrance of them filled the house; and, as a bit of experimental gardening, they were a decided success.—N. Y. Ledger.

—A young English girl is travelling through America in a novel way. She was anxious to see the country, but had only enough money to pay her expenses from place to place. At Washington, which she first visited, she applied for a position as chambermaid in one of the best hotels. Her neatness and pleasant manner at once won her the coveted place. She performed her duties quietly and faithfully, had every other afternoon out, saw all the sights of the capital, and in a month was ready to leave for the next point of interest.

"I don't feel right about going in there," said Chiffonius Feever, in front of a physician's house. "Pshaw! He's one of the best doctors in the city," replied Coffin Cuffs. "I know, but look at his sign—'To L.'—'Well!'" "Well! I don't take any such chances as that."

—Changed Her Church.—Daisy—"You don't go to Dr. Hightone's church any more?" "Flourie—" "No, they introduced kneeling into the service, and my tight-fitting skirts wouldn't stand the strain, so I resigned."—Brooklyn Eagle.

AGRICULTURAL HINTS.

POISONOUS RYE GRASS.

Certain Varieties Are Good in Europe, But Not in America.

Bearded darnel, also known as poison rye grass (Lolium temerum), is an annual grass introduced from Europe. It is sometimes a very troublesome weed in the old world, especially in wet years. According to an excellent authority, Prof. F. S. Scribner of the Tennessee agricultural experiment station, it sometimes occurs in that state. Another well-known authority on grasses, Dr. Vasey, says: "This species is frequently found in grain fields. I have never found it nor has it ever been sent to me by numerous correspondents. Prof. Scribner says: 'It may be recognized by its general resemblance to Lolium italicum, the Italian rye grass. It has long been considered poisonous. Prof. Hackel says: 'The grain, as well as that of the related Lolium remotum, which is frequent in fax fields and distinguished by the shorter and emptier glumes. Another generally contains a narcotic principle, Lolium, soluble in ether, which causes eruptions, trembling, and confusion of sight in man."



POISONOUS RYE GRASS.

and flesh-eating animals, and very strongly in rabbits, but it does not affect swine, horned cattle or ducks. This grass is therefore of special interest because it is one of the few plants belonging to the grass family which have deleterious properties. Related species of this grass and its varieties are considered very valuable forage plants in Europe, especially the Italian rye grass (Lolium perenne, or Italianum). An English authority says that by proper management the first crop may be cut in April and three more cuttings of after grass during the season. Neither of the grasses have proved very successful in the west. The climate does not seem to be adapted to them. Excessive rains in the south during hot weather causes it to rot. Prof. Phares says "destroying even the roots." It requires calcareous loams and marls and loamy sand. Such soils when manured give a big yield. The perennial rye grass (Lolium perenne) has been cultivated for more than two hundred years in England and in that moist, cool climate is an excellent grass, but for our country the Italian is more valuable, yet it is doubtful whether generally so. Prof. Tracy, of Mississippi, states that the rye grass has been cultivated for more than two hundred years in England and in that moist, cool climate is an excellent grass, but for our country the Italian is more valuable, yet it is doubtful whether generally so. Prof. Tracy, of Mississippi, states that the rye grass has been cultivated for more than two hundred years in England and in that moist, cool climate is an excellent grass, but for our country the Italian is more valuable, yet it is doubtful whether generally so.

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WITH THE SPORTS.

Two-ball billiards is a game fast coming into favor with the experts. To count, a player must hit the object ball twice with the cue ball at each shot.

A Harper church in England, in order to induce cyclists to visit it, has provided a safe shelter for bicycles. Others have set apart a "cyclists' pew."

The French Rowing club, whose crew lately beat the crew of the London Rowing club on the Seine, has only about two hundred members against the two thousand Londoners.

The golf championship this year, conducted by the Honorable Company of Edinburgh Golfers, was won by an amateur, Mr. Hilton, another amateur, Mr. Ball, being second. All prominent professionals but one played.

GRACE, the great cricketer, has joined the committee for the promotion of the athletic section of the new scheme for a periodical Pan-Britannic gathering and Anglo-Saxon Olympiad, when the athletes of England, America and the English colonies will compete.

ON MANY SUBJECTS.

LA BRUYERE uses to say if poverty is the mother of crimes want of sense is the father.

The little old republic is going to make some of its own sweetening. Switzerland is building its first sugar refinery.

There are looms in the old world. The linen manufactured yearly in England could be wrapped round the earth seven times.

This is not the only "smart and inquisitive" world. Mars, says R. J. Crowley, the English scientist, is probably in communication with other planets.

The curious statement is made that Elsie Gray, the Stalacta of "Black Crook," is pronounced by artists to be the most perfectly formed woman on the stage.

PICKLED PEPPERS.

Some people are full of good works, and some are full of good intentions. You will be remembered for how well you have done, and not for how well you looked.

The good you do in this life may live after you but it won't grow any after you're dead.

If a man expects to have wings in Heaven, he'd better not depend on the marble cutter that is hired to chisel 'em on his tombstone.

If a man wants the best epitaph, he had better put a hundred dollars into meat and bread for the hungry, than to put it into words chiseled on cold marble.—Young Men's Era.

THE MARKETS.

New York, Nov. 7, 1892.

CATTLE—Native Steers... 3 75 @ 4 00
COTTON—Medium... 15 00 @ 15 50
FLOUR—Winter Wheat... 2 75 @ 2 85
WHEAT—No. 2 Red... 75 @ 76 1/2
FLOUR—Spring Patent... 4 00 @ 4 10
OATS—Western Mixed... 35 @ 37
PORK—New Mess... 13 25 @ 13 50

COTTON—Medium... 15 00 @ 15 50
BEEVES—Choice Steers... 4 00 @ 4 50
HOGS—Fair to Select... 6 00 @ 6 50
SHEEP—Fair to Choice... 5 00 @ 5 50
FLOUR—Patents... 4 00 @ 4 10
WHEAT—No. 2 Red... 75 @ 76 1/2
CORN—No. 2 Mixed... 40 @ 41 1/2
RYE—No. 2... 40 @ 41 1/2
TOBACCO—Long... 1 10 @ 1 15
HAY—Clear Timothy (new)... 8 50 @ 11 00
EGGS—Fresh... 19 @ 20
POK—Standard Mess (new)... 12 50 @ 13 00
BACON—Clear Rib... 13 50 @ 14 00
LARD—Prime Steam... 8 1/2 @ 8 3/4
WOOL—Choice Tub... 20 @ 25

CATTLE—Shipping Steers... 3 75 @ 4 00
HOGS—Fair to Choice... 6 00 @ 6 50
SHEEP—Fair to Choice... 5 00 @ 5 50
FLOUR—Winter Patents... 4 00 @ 4 10
WHEAT—No. 2 Spring... 75 @ 76 1/2
FLOUR—Spring Patent... 4 00 @ 4 10
OATS—No. 2... 35 @ 37
POK—Mess (new)... 12 50 @ 13 00

CATTLE—Shipping Steers... 3 75 @ 4 00
HOGS—Fair to Choice... 6 00 @ 6 50
SHEEP—Fair to Choice... 5 00 @ 5 50
FLOUR—Winter Patents... 4 00 @ 4 10
WHEAT—No. 2 Spring... 75 @ 76 1/2
FLOUR—Spring Patent... 4 00 @ 4 10
OATS—No. 2... 35 @ 37
POK—Mess